

# GREEN TURTLE

BBQ CHICKEN AND RIBS

## MENU

### Apple Wood BBQ Smoked Chicken

These aren't your typical broilers served at chain restaurants. Our chickens are HUGE. They are Ontario farm-raised, grain-fed, free-roam, and halal. Our chefs marinate whole chickens for 48 hours, then apple wood long-smoke them until they're soft & succulent on the inside, and golden brown on the outside. All chicken meals are served with our acclaimed coleslaw (or salad), a generous helping of classic chip truck fries, and BBQ sauce.

#### Quarter Chicken Dinner

Specify white or dark  
meat (Serves 1-2)

\$28

#### Half Chicken Dinner

(Serves 3-4)

\$52

#### Full Chicken Dinner

(Serves 5-6)

\$74

### Hickory Wood Smoked Baby Back Ribs

Our ribs are massive! Unlike most rib joints, our ribs are true full-sized 32oz slabs. They are marinated with a savoury sweet sticky rub for two full days, then hickory wood long-smoked until the meat is so tender it nearly slides off the bone. All rib meals are served with our acclaimed coleslaw (or salad), a generous helping of classic chip truck fries, and our signature sweet & bold BBQ sauce.

#### Half Rack Rib Dinner

(Serves 1-2)

\$46

#### Full Rack Rib Dinner

(Serves 3-4)

\$86

### Combination Chicken and Ribs

#### Family Dinner

(Serves 6-8)

Half Chicken, Full Rack of Ribs,  
Signature BBQ Sauce, Large Choice of  
Side & Family Size Fries.

\$136

#### House Party Dinner

(Serves 12-14)

Whole Chicken, Two (2) Full Racks of  
Ribs, Signature BBQ Sauce, 2x Large  
Choice of Side & 2x Family Size Fries.

\$244



## Signature Dishes

### Chicken Club

A fresh chicken cutlet, seasoned & coated with our special house recipe, served on a Focaccia bun with BLT, our house sauce, a heap of classic chip truck fries, and crispy coleslaw.

\$16

### Smoked Chicken Poutine

Chip truck style fries with a classic thick smokey beef gravy & pan drippings, St-Albert cheese curds, and shredded applewood-smoked chicken.

\$14

### Chicken Fingers

Freshly made chicken tenders (6-piece), seasoned & coated with our special house recipe, served with a choice of classic dipping sauces, a side of chip truck style fries, and crispy coleslaw.

\$17

\*Upgrade to a 12-piece for \$8 more



## Desserts

### Homemade Chocolate Bourbon Brownie

Warm, homemade chocolate brownie with bourbon caramel glaze.

Single

\$6

Family

\$18

## Sides

### Classic Chip Truck Fries

Made with fresh-cut Yukon Gold potatoes for authentic chip truck style fries.

Regular

\$10

Large

\$15

Family

\$20

### Classic Chip Truck Poutine

Chip truck style fries with a classic thick beef gravy, pan drippings, and St-Albert cheese curds.

\$12

### Coleslaw

Crispy, freshly shredded, and tossed in a light dressing made with natural cane sugar, cider vinegar, and real mayonnaise.  
(Choice of creamy or vinaigrette dressing)

Small

\$9

Medium

\$17

Large

\$24

### Danish Potato Salad

Prepared using new red potatoes, creamy low-fat yogurt, Dijon mustard, real mayonnaise, and just a hint of fresh dill and scallions.

Small

\$7

Medium

\$13

Large

\$19

### Market Garden Salad

Seasonal mixed greens, red onion, cucumber, bell peppers, tomatoes, and carrots tossed in a light citrus vinaigrette.

Small

\$7

Large

\$13

### Green Turtle Signature BBQ Sauce

A sweet & bold recipe for folks who like their meat to accompany their BBQ sauce.

Small

\$7

Large

\$13

### Beef Gravy

Classic, thick beef gravy when ketchup just won't do.

Small

\$3

Large

\$5